

A la Carte

OYSTER ON THE HALF SHELL

Kusshi oyster, mignonette

4-5

FRIED OLIVES

Fontina stuffed breaded olives, mixed greens

10.

Cominciare

to commence

ENGLISH PEA SOUP

Lobster | caramelized onion | dill | lemon crème fraiche

Chardonnay / HYDE DE VILLAINÉ / 2016

CAPRINO CROSTINO

Grilled scallions | mache | pickled fennel

red wine vinaigrette

Pinot Grigio / VENICA / 2017

BURRATA

Grilled radicchio | saba | cracked black pepper

apple comote | smoked sea salt

Collio Bianco / EDI KEBER / 2016

SEARED SCALLOPS

Three seed pesto | roasted pepper mousse | radish

sea beans | fermented garlic

Sylvaner / STRASSERHOF / 2015

Continuare

to continue

BEET AND GORGONZOLA RAVIOLI

Poppyseed beurre blanc | ricotta

Champagne Brut Rose / BILLECART-SALMON / N.V.

BRAISED RABBIT WITH SPAETZLE

Milk braised rabbit | spinach | fried leeks

Ghemme / CA'NOVA / 2007

SMOKED TROUT SPAGHETTI

Spinach | garlic | parsley

Verdicchio (Marche Bianco) / LA DISTESA / 2014

LAMB RISOTTO

Roasted peppers | rosemary | celery root

pecorino | pine nuts

Sangiovese / CERBAIONA / M.V.

Concentrare

to concentrate

VEGETABLE POT PIE

Parsnip | carrot | butternut squash | brussels sprouts

bechamel | sage

Barbera d'Alba / CASCINA DELLA ROSE "DONNA ELENA" / 2014

PETRALE SOLE

Leeks | fennel | crab | lemon thyme |

savoy cabbage | charred onion

Vernaccia di San Gimignano Riserva / SANTACHIARA / '14

GRILLED QUAIL

Chanterelle mushroom | lentils | kale | pepperonata

garlic braised baby carrots

Barolo / G.D. VAJRA / 2014

WAGYU BAVETTE STEAK

Potato sformato, gorgonzola, walnuts, herbs

Brunello di Montalcino / CERBAIE / 2010

Complimentare

to complement

BASTARDO del GRAPPA

Cow's milk, Origin Monte Grappa in Veneto.

Semi firm with well-developed milky and grassy flavors

Valpolicella Classico Superiore / BUSSOLA / 2013

SAN CARLONE CON ZAFFERANO

Cow's milk cheese from Novara Piemonte. Dense, fudge like texture. Full flavored with a sweet savory herbal spice

Valpolicella Classico Superiore / BUSSOLA / 2013

Dolci

GRAPEFRUIT SABAYON

Fennel pollen | mandarin sorbet

Moscato d'Asti / ELIO PERRONE / 2017

PEANUT BUTTER MOUSSE

Blackberry Lambrusco jam | candied pecans | chocolate

Centesimino / ANCARANI "UVA PESA" / N.V.

GOAT CHEESE CHEESE CAKE

Graham cracker, coconut, walnuts, butterscotch, vanilla ice cream, chocolate

Vin Santo / FATTORIA MONTELLORI / 2009

CHOCOLATE OBLIVION CAKE

Olive oil | sea salt | amaretti cookie crumbles

Barolo Chinato / CAPELLANO / N.V.

***Four Courses of your choice - \$95
Wine Pairing - \$65***

*Executive Chef - Tia Harrison
Proprietor - David Nichol*